

and a vegetable with a cation exchange resin to decrease the potassium content of the reamed juice to no more than one-tenth and adding a calcium compound selected from the group consisting of calcium carbonate and calcium hydroxide in a solid state to the juice.

2. **(Amended)** The low potassium juice as claimed in claim 1, wherein the treatment with a cation exchange resin is a column treatment or a batch treatment.

3. **(Amended)** The low potassium juice as claimed in claim 1, wherein the cation exchange resin is of an H⁺ form.

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4. **(Amended)** A method for producing a low potassium juice having an improved taste comprising treating juice reamed from at least one of a fruit and a vegetable with a cation exchange resin to decrease the potassium content of the reamed juice to no more than one-tenth and adding a calcium compound selected from the group consisting of calcium carbonate and calcium hydroxide in a solid state to the juice.

5. **(Amended)** The method for producing low potassium juice as claimed in claim 4, wherein the treatment with a cation exchange

resin is a column treatment or a batch treatment.

6. (Amended) The method for producing low potassium juice as claimed in claim 4, wherein the cation exchange resin is of an H⁺ form.

7. (Amended) A low potassium juice having an improved taste obtained by treating juice reamed from at least one of a fruit and a vegetable with a cation exchange resin to decrease the potassium content of the reamed juice to no more than one-tenth, adding a calcium compound selected from the group consisting of calcium carbonate and calcium hydroxide in a solid state to the juice, and adding at least one organic acid to the juice.

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8. (Amended) The low potassium juice as claimed in claim 7, wherein the at least one organic acid is selected from the group consisting of vitamin C, citric acid, malic acid and lactic acid.

9. (Amended) The low potassium juice as claimed in claim 7, wherein the treatment with a cation exchange resin is a column treatment or a batch treatment.

10. (Amended) The low potassium juice as claimed in claim 7, wherein the cation exchange resin is of an H⁺ form.

~~11. (Amended)~~ A powdered low potassium juice obtained by treating juice reamed from at least one of a fruit and a vegetable with a cation exchange resin to decrease the potassium content of the reamed juice to no more than one-tenth, adding a calcium compound selected from the group consisting of calcium carbonate and calcium hydroxide in a solid state to the juice, adding an excipient to the juice, and subjecting the resultant mixture to a freeze-drying treatment.

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12. (Amended) The powdered low potassium juice as claimed in claim 11, wherein the treatment with a cation exchange resin is a column treatment or a batch treatment.

13. (Amended) The powdered low potassium juice as claimed in claim 11, wherein the cation exchange resin is of an H⁺ form.

14. (Amended) A low potassium food comprising the low potassium juice as claimed in claim 1.

15. (Amended) A low potassium food in a form of a jelly comprising the low potassium juice as claimed in claim 1, a gelling agent, a thickener and a carbohydrate.

16. (Amended) A low potassium food in a form of a jelly prepared by hot filling a heated mixture of food comprising the low potassium juice as claimed in claim 1, a gelling agent and a carbohydrate, in a soft container equipped with a mouthpiece having a cap.

17. (Amended) A low potassium food having a gummy consistency comprising the low potassium juice as claimed in claim 1, a gelatin, a carbohydrate, an organic acid and a flavoring ingredient.

18. (Amended) A low potassium food in a form of a candy comprising the low potassium juice as claimed in claim 1, a carbohydrate and a flavoring ingredient.

19. (Amended) A low potassium juice for patients suffering from kidney failure comprising a juice reamed from at least one of a fruit and a vegetable, wherein a potassium content thereof

is decreased to no more than one-tenth and having 0.5 to 20 g/kg of a calcium compound.

Please add the following claims:

--20 (New) A potassium juice having an improved taste obtained by treating juice reamed from at least one of a fruit and a vegetable with a cation exchange resin to decrease the potassium content of the reamed juice to no more than one-twentieth and adding a calcium compound selected from the group consisting of calcium carbonate and calcium hydroxide in a solid state to the juice.

21. (New) The low potassium juice as claimed in claim 20, wherein the treatment with a cation exchange resin is a column treatment or a batch treatment.

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22. (New) The low potassium juice as claimed in claim 20, wherein the cation exchange resin is of an H⁺ form.

23. (New) A method for producing a low potassium juice having an improved taste comprising treating juice reamed from at least one of a fruit and a vegetable with a cation exchange resin

to decrease the potassium content of the reamed juice to no more than one-twentieth and adding a calcium compound selected from the group consisting of calcium carbonate and calcium hydroxide in a solid state to the juice.

24. (New) The method for producing low potassium juice is claimed in claim 23, wherein the treatment with a cation exchange resin is a column treatment or a batch treatment.

25. (New) The method for producing low potassium juice as claimed in claim 23, wherein the cation exchange resin is of an H⁺ form.

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26. (New) A low potassium juice having an improved taste obtained by treating juice reamed from at least one of a fruit and a vegetable with a cation exchange resin to decrease the potassium content of the reamed juice to no more than one-twentieth, adding a calcium compound selected from the group consisting of calcium carbonate and calcium hydroxide in a solid state to the juice, and adding at least one organic acid to the juice.

27. (New) The low potassium juice as claimed in claim 26, wherein the at least one organic acid is selected from the group consisting of vitamin C, citric acid, malic acid and lactic acid.

28. (New) The low potassium juice as claimed in claim 26, wherein the treatment with a cation exchange resin is a column treatment or a batch treatment.

29. (New) The low potassium juice as claimed in claim 26, wherein the cation exchange resin is of an H⁺ form.

A3
30. (New) A powdered low potassium juice obtained by treating juice reamed from at least one of a fruit and a vegetable with a cation exchange resin to decrease the potassium content of the reamed juice to no more than one-twentieth, adding a calcium compound selected from the group consisting of calcium carbonate and calcium hydroxide in a solid state to the juice, adding an excipient to the juice, and subjecting the resultant mixture to a freeze-drying treatment.

31. (New) The powdered low potassium juice as claimed in claim 30, wherein the treatment with a cation exchange resin is a column treatment or a batch treatment.

32. (New) The powdered low potassium juice as claimed in claim 30, wherein the cation exchange resin is of an H⁺ form.

33. (New) A low potassium food comprising the low potassium juice as claimed in claim 7.

34. (New) A low potassium food comprising the powdered low potassium juice as claimed in claim 11.

35. (New) A low potassium food in a form of a jelly comprising the low potassium juice as claimed in claim 7, a gelling agent, a thickener and a carbohydrate.

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36. (New) A low potassium food in a form of a jelly comprising the powdered low potassium juice as claimed in claim 11, a gelling agent, a thickener and a carbohydrate.

37. (New) A low potassium food in a form of a jelly prepared by hot filling a heated mixture of food comprising the low potassium juice as claimed in claim 7, a gelling agent and a carbohydrate, in a soft container equipped with a mouthpiece having a cap.

38. (New) A low potassium food in a form of a jelly prepared by hot filling a heated mixture of food comprising the powdered low potassium juice as claimed in claim 11, a gelling agent and a carbohydrate, in a soft container equipped with a mouthpiece having a cap.

39. (New) A low potassium food having a gummy consistency comprising the low potassium juice as claimed in claim 7, a gelatin, a carbohydrate, an organic acid and a flavoring ingredient.

40. (New) A low potassium food having a gummy consistency comprising the powdered low potassium juice as claimed in claim 11, a gelatin, a carbohydrate, an organic acid and a flavoring ingredient.

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A 41. (New) A low potassium food in a form of a candy comprising the low potassium juice as claimed in claim 7, a carbohydrate and a flavoring ingredient.

42. (New) A low potassium food in a form of a candy comprising the powdered low potassium juice as claimed in claim 11, a carbohydrate and a flavoring ingredient.

43. (New) A low potassium juice for patients suffering from kidney failure comprising a juice reamed from at least one of a fruit and a vegetable, wherein a potassium content thereof is decreased to no more than one-twentieth and having 0.5 to 20 g/kg of a calcium compound.

44. (New) A low potassium food as claimed in claim 15, wherein the carbohydrate is at least one substance selected from the group consisting of glucose, sucrose, corn syrup, high maltose corn syrup and sorbitol.

45. (New) A low potassium food as claimed in claim 16, *A3* wherein the carbohydrate is at least one substance selected from the group consisting of glucose, sucrose, corn syrup, high maltose corn syrup and sorbitol.

46. (New) A low potassium food as claimed in claim 17, wherein the carbohydrate is at least one substance selected from the group consisting of glucose, sucrose, corn syrup, high maltose corn syrup and sorbitol.

47. (New) A low potassium food as claimed in claim 18, wherein the carbohydrate is at least one substance selected from the group consisting of glucose, sucrose, corn syrup, high maltose corn syrup and sorbitol.

48. (New) A low potassium food as claimed in claim 35, wherein the carbohydrate is at least one substance selected from the group consisting of glucose, sucrose, corn syrup, high maltose corn syrup and sorbitol.

49. (New) A low potassium food as claimed in claim 36, wherein the carbohydrate is at least one substance selected from the group consisting of glucose, sucrose, corn syrup, high maltose corn syrup and sorbitol.

50. (New) A low potassium food as claimed in claim 37, wherein the carbohydrate is at least one substance selected from the group consisting of glucose, sucrose, corn syrup, high maltose corn syrup and sorbitol.

51. (New) A low potassium food as claimed in claim 38, wherein the carbohydrate is at least one substance selected from the group consisting of glucose, sucrose, corn syrup, high

maltose corn syrup and sorbitol.

52. (New) A low potassium food as claimed in claim 39,
wherein the carbohydrate is at least one substance selected from
the group consisting of glucose, sucrose, corn syrup, high
maltose corn syrup and sorbitol.

53. (New) A low potassium food as claimed in claim 40,
wherein the carbohydrate is at least one substance selected from
the group consisting of glucose, sucrose, corn syrup, high
maltose corn syrup and sorbitol.

54. (New) A low potassium food as claimed in claim 41,
wherein the carbohydrate is at least one substance selected from
the group consisting of glucose, sucrose, corn syrup, high
maltose corn syrup and sorbitol.

55. (New) A low potassium food as claimed in claim 42,
wherein the carbohydrate is at least one substance selected from
the group consisting of glucose, sucrose, corn syrup, high
maltose corn syrup and sorbitol.--